

*Fresh chanterelle mushrooms!
 Gallinacci freschi!*



extra small

Antipasto/Starter

Bruschetta con gallinacci freschi

Bruschetta bread with warm chanterelle mushrooms prepared with olive oil, white wine, italian herbs, onions and garlic.

Fr. 9.50

Secondi/Main dishes

**Scaloppine di maiale con
 gallinacci freschi al vino bianco**

Fr. 27.50

Delicate pork scallops with fresh chanterelle mushrooms on a white wine sauce with onions, garlic and chives. Served with a side dish of fine, white risotto.

**Vitello costa della schiena con
 salsa di aceto balsamico**

Fr. 38.-

A delicate veal rib-eye-steak (180g) with fresh chanterelle mushrooms prepared on a aceto balsamico sauce. Served with a side dish of homemade, broad noodles.

**Tagliatelle con gallinacci
 freschi alla panna e erbe**

Fr. 24.50

Homemade, broad noodles with fresh chanterelle mushrooms, prepared on a herb-cream sauce with white wine.

Pizza con gallinacci freschi 18.- Fr. 22.50

A crisp pizza with fresh chanterelle mushrooms, onions, tomatosauce and mozzarella.

*To accompany our chanterelle mushroom dishes we recommend a redwine
 from the Apulia region in 7.5dl quality by the glass.*

Vino rosso / Red wine:

**Neprica 2015
 Puglia igt
 Tormaresca, Puglia**

1dl Fr. 4.90